



INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(51) International Patent Classification ⁷ : A23L 1/0522, 1/09	A1	(11) International Publication Number: WO 00/44241 (43) International Publication Date: 3 August 2000 (03.08.00)
(21) International Application Number: PCT/NL00/00059 (22) International Filing Date: 28 January 2000 (28.01.00) (30) Priority Data: 99200262.6 29 January 1999 (29.01.99) EP (71) Applicant (for all designated States except US): COÖPERATIEVE VERKOOP- EN PRODUCTIEV- ERENIGING VAN AARDAPPELMEEL EN DERIVATEN AVEBE B.A. [NL/NL]; Beneden Oosterdiep 27, NL-9641 JA Veendam (NL). (72) Inventors; and (75) Inventors/Applicants (for US only): WOLTJES, Jakob, Roelf [NL/NL]; Groningenlaan 42, NL-9642 EJ Veendam (NL). MEIMA, Heine, Roelf [NL/NL]; Borgercompagnie 239, NL-9631 TJ Borgercompagnie (NL). BUWALDA, Pieter, Lykle [NL/NL]; Mondriaanstraat 32, NL-9718 MJ Gronin- gen (NL). (79) Agent: OTTEVANGERS, S., U.; Vereenigde, Nieuwe Parklaan 97, NL-2587 BN The Hague (NL).		(81) Designated States: AE, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CR, CU, CZ, DE, DK, DM, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA, UG, US, UZ, VN, YU, ZA, ZW, ARIPO patent (GH, GM, KE, LS, MW, SD, SL, SZ, TZ, UG, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG). Published <i>With international search report.</i>
(54) Title: COMPOSITION BASED ON CROSS-LINKED STARCH AND DEPOLYMERIZED STARCH SUITABLE AS GELATINE REPLACEMENT		
(57) Abstract		
<p>The invention relates to hydrocolloids that are used as thickening, binding, gelling or stabilising agents used in the food industry. The invention provides a starch composition, comprising a first fraction comprising cross-linked starch and at least a second fraction comprising depolymerised starch. Said composition is suitable for example to serve as gelatine replacement in foodstuff of varied nature, and is preferably suitable for use in foodstuff such as confectionery.</p>		